

Fall Lunch Menu

Appetizers

Butternut Squash Soup with smoked Bacon and Cinnamon whipped Cream
Cup \$8 Bowl \$10

Cream of Maryland Crab Soup with Jumbo Lump Crab and chopped Chives
Cup \$10 Bowl \$12

Caesar Salad with Parmesan Cheese and crispy Baguette Croutons \$12
Add grilled Chicken for \$8, Jumbo lump Crab Cake for \$18 or baby Shrimp for \$12

Organic mixed Greens with crumbled Goat Cheese, toasted Pumpkin Seeds, dried Cranberries
and Lemon-thyme Vinaigrette \$12

Panko-fried Oysters with Organic mixed Greens, Remoulade and Lemon \$14

Cup of Soup and $\frac{1}{2}$ Sandwich Specials

Choose any soup by the cup and add any $\frac{1}{2}$ sandwich marked * for only \$16
Served with Old Bay Potato Chips

Whole Sandwiches

- * Chicken Salad Sandwich with dried Cranberries, Celery and Red Onion on sliced whole Grain Bread \$14
- * Caramelized Onion and Fontina Cheese Sandwich on Sour Dough, mixed greens and Aged Balsamic \$14
- * Barbequed Pork Sandwich on Ciabatta with Cucumber and Red Onion Pickle \$14
- * Hot Prime Pastrami Reuben Sandwich on Marbled Rye with Sauerkraut, Swiss Cheese, Russian Dressing \$14
- 8oz Premium Beef Burger on a Brioche Bun with Lettuce, Tomato, aged Cheddar Cheese
smoked Bacon and Chipotle Aioli \$19
- Robert Morris Inn Jumbo Lump Crab Cake Sandwich on Brioche Bun with Lettuce
Tomato and Tartare Sauce \$24

Whole Sandwiches served with Blue Cheese-Apple Coleslaw and Old Bay Potato Chips or Shoestring Fries

Fish n' Chips battered Cod, Shoestring Fries, buttered Peas, Lemon and Remoulade Sauce \$22

Oyster Pot Pie with Fall Vegetables and Crispy Puff Pastry \$23

Desserts

Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream

House-made Gingerbread with Lemon Curd, poached Pears and Cinnamon whipped cream

Apple and Blackberry Crumble with Vanilla Ice Cream

Original Smith Island Cake with Chantilly

Proudly crafted and made in-house (except Smith Island Cakes) all \$9